

VEGGIE CHILI SWEET POTATO FRIES

Ingredients:

1 cup veggie chili, leftovers*
2 sweet potatoes
3 T olive oil
2 pinches salt + a pinch of pepper
pinch cayenne
half an avocado, to serve
goat cheese, crumbled
cholula

*Or just make this one because it takes an hour only and is da bomb. It's what I'm using here.

Directions:

Cut 2 sweet potatoes into fries. Place on a foil-lined baking sheet. Drizzle with olive oil and sprinkle with salt, pepper, and cayenne. Place in a 400F oven for 20 minutes. Toss. Place back in the oven for 20 more minutes. Meanwhile reheat your chili.

Serve chili over fries with avocado, goat cheese and hot sauce. Celebrate lunch!